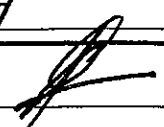



KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 11-30-07Day: FRIDAYBREAKFAST - Arrival Time: 0705Officer's Signature: 

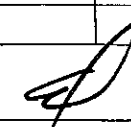
No of Meals:

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Boiled egg	1	130	140
Hot Cereal	150 or More	Oatmeal	1sv	145	151
Juice	40	Grape juice	1c		
Milk	38 - 40	milk	1c		
		bread (dinner rolls)	2ea		
		butter	1ea		
		jelly	1ea		

LUNCH - Arrival Time: 1202Officer's Signature: 

No. of Meals:

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Beef	2ea	109	145
Stew	160 or more	potatoes	1	140	161
Hot Starch	150 or more	rice	1sv	145	158
Hot Vegetables	160 or more	Green beans	1sv	151	162
Canned fruits/Pudding	40 or less	milk	1c		
		Jello	1c		
		2 dinner roll & butter	2ea		

DINNER - Arrival Time: 1700Officer's Signature: 

No. of Meals:

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	fish	2ea	103	136
Stew	160 or more	rice	1sv	150	165
Soup	175 or more	Tofu Soup	1sv	160	175
Hot Vegetables	160 or more	Carrots & lettuce	1sv		
Canned fruits/Pudding	40 or less	Melon	2slcs		
Milk	40 or Less	milk	1c		
		orange juice	1c		

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tbsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 11.29.07Day: THURSDAY

BREAKFAST – Arrival Time: _____

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	French toast	2 slks		
Hot Cereal	150 or More				
Juice	40	Orange Juice	1c		
Milk	38 - 40	milk	1c		
		Bacon	2 slks		
		butter	1ea		

LUNCH – Arrival Time: _____

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Chicken w/ banana	1 srv	100	125
Stew	160 or more				
Hot Starch	150 or more	Rice	18rv	145	160
Hot Vegetables	160 or more	Lettuce & tomato w/ dressing	18rv	140	160
Canned fruits/Pudding	40 or less	Cantaloup	18rv		
		milk	1c		
		juice	1c		

DINNER – Arrival Time: _____

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Chicken Adobo	18rv	100	120
Stew	160 or more				
Soup	175 or more	mushroom Soup	18rv	160	180
Hot Vegetables	160 or more	Green Peas	18rv	140	160
Canned fruits/Pudding	40 or less	peach	2 slks		
Milk	40 or Less	milk	1c		
		Rice	18rv		

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:
Scoops; cups, tblsp; tspn; bowl; handful; slices; slabs;
Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 11.28.07Day: WEDNESDAYBREAKFAST – Arrival Time: 6700

Officer's Signature:

No of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Pouch egg		135	140
Hot Cereal	150 or More				
Juice	40	grape juice	1c		
Milk	38 - 40	milk	1c		
		muffin	2 ea		
		ham	1 slice	140	155
		orange	1		

LUNCH – Arrival Time: 1200

Officer's Signature:

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	bake chicken	1	160	145
Stew	160 or more	Rice	1 SN	150	160
Hot Starch	150 or more	potatoe salad	1 SN		
Hot Vegetables	160 or more	Green beans	1 SN	150	160
Canned fruits/Pudding	40 or less	grape	1 SN		
		2 dinner rolls	1 ea		

DINNER – Arrival Time: 1701

Officer's Signature:


No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	fish	1 SN	109	139
Stew	160 or more	Rice	1 SN	145	160
Soup	175 or more	Vegetable soup	1 SN	145	178
Hot Vegetables	160 or more	mix Vegetable	1 SN	145	165
Canned fruits/Pudding	40 or less	Pears	2 slices		
Milk	40 or Less	milk	1c		
		Juice	1c		

Generally, Temperature standard are:


- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:
Scoops; cups, tbsn; tspn; bowl; handful; slices; slabs;
Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 11-27-07Day: TUESDAYBREAKFAST – Arrival Time: 0710Officer's Signature: 

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Scrambled eggs	1srv	130	145
Hot Cereal	150 or More				
Juice	40	grape juice	1c		
Milk	38 - 40	milk	1c		
		fried rice	1srv	140	15
		banana	1 ea		
		toasted bread	1s/cr.		

LUNCH – Arrival Time: 1159Officer's Signature: 

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	beef w/gravy	1srv	107	141
Stew	160 or more	Campbell Soup	1srv	150	160
Hot Starch	150 or more				
Hot Vegetables	160 or more	Sweet peas	1srv	150	160
Canned fruits/Pudding	40 or less				
		rice	1srv		
		milk	2c		

DINNER – Arrival Time: 1600Officer's Signature: 

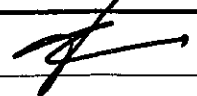
No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity/Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Beef	1srv	106	143
Stew	160 or more	Rice	1srv	145	165
Soup	175 or more	onion Soup	1srv	150	178
Hot Vegetables	160 or more	Carrots	1srv	150	160
Canned fruits/Pudding	40 or less	peach	1s/cs		
Milk	40 or Less	milk	1c		
		juice	1c		

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:
Scoops; cups, tbsn; tspn; bowl; handful; slices; slabs;
Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 11-26-07Day: MONDAYBREAKFAST – Arrival Time: 0700Officer's Signature: 

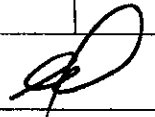
No. of Meals:

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Scrambled eggs	1srv	130	140
Hot Cereal	150 or More				
Juice	40	Orange Juice	1c		
Milk	38 - 40	milk	1c		
		muffin	1ea		
		Hashbrown	1ea	140	151

LUNCH – Arrival Time: 1208Officer's Signature: 

No. of Meals:

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Beef	1srv	109	140
Stew	160 or more				
Hot Starch	150 or more	mash potatoe	1srv	140	150
Hot Vegetables	160 or more	mix vegetable salad	1srv		
Canned fruits/Pudding	40 or less	Apple			
		Orange Juice	1c		
		milk	1c		

DINNER – Arrival Time: 1700Officer's Signature: 

No. of Meals:

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	fish	1srv	100	141
Stew	160 or more	Rice	1srv	145	160
Soup	175 or more	Corn Soup	1srv	155	178
Hot Vegetables	160 or more	Squash	1srv	150	161
Canned fruits/Pudding	40 or less	Pear	2slec		
Milk	40 or Less	milk	1c		
		Orange Juice	1c		

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:
Scoops; cups, tblsp; tspn; bowl; handful; slices; slabs;
Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 11-25-07Day: SUNDAYBREAKFAST - Arrival Time: 0710Officer's Signature: [Signature]

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	pancake	2 slices	130	140
Hot Cereal	150 or More				
Juice	40	Grape Juice	1C		
Milk	38 - 40	milk	1C		
		Orange fruit	1		
		Grilled Ham	2 slices	140	150

LUNCH - Arrival Time: 1210Officer's Signature: [Signature]

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Chicken (baked)	1 srv	101	139
Stew	160 or more				
Hot Starch	150 or more	Rice	1 srv	135	151
Hot Vegetables	160 or more	carrots and peas	1 srv	150	160
Canned fruits/Pudding	40 or less	Apple			
		Juice	1C		
		milk	1C		

DINNER - Arrival Time: 1715Officer's Signature: [Signature]

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Pot roast	1 srv	108	115
Stew	160 or more				
Soup	175 or more	Rice	1 srv	148	161
Hot Vegetables	160 or more	beans (string)	1 srv	151	162
Canned fruits/Pudding	40 or less	Orange	1		
Milk	40 or Less	milk	1C		
		Apple juice	1C		

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:
Scoops; cups, tblsp; tspn; bowl; handful; slices; slabs;
Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 11.24.07Day: SATURDAYBREAKFAST - Arrival Time: 0658Officer's Signature: [Signature]No of Meals: 6

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More				
Hot Cereal	150 or More	Corn flakes	1srv		
Juice	40	orange juice	1c		
Milk	38 - 40	milk	1c		
		twisted bread	1ea		
		Arroz Caldo	1srv	140	151
		butter	1ea		

LUNCH - Arrival Time: 1200Officer's Signature: [Signature]

No. of Meals:

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	meat loaf	1srv	109	131
Stew	160 or more				
Hot Starch	150 or more	Rice	1srv	145	155
Hot Vegetables	160 or more	mix Vegetable	1srv	152	160
Canned fruits/Pudding	40 or less	Grape	1srv		
		milk	1c		
		Apple juice	1c		

DINNER - Arrival Time: _____

Officer's Signature: _____

No. of Meals:


Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	pork chop	2sles	105	138
Stew	160 or more				
Soup	175 or more	Rice	1SER	160	170
Hot Vegetables	160 or more	green beans	1srv	140	160
Canned fruits/Pudding	40 or less	Orange fruit	1		
Milk	40 or Less	milk	1c		
		juice	1c		

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less


Quantity/Portion:

Scoops; cups, tblsp; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 11-23-07Day: FridayBREAKFAST - Arrival Time: 0701Officer's Signature: 


No of Meals:

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	French Toast	3pc	80°	120°
Hot Cereal	150 or More	Syrup	1pc		
Juice	40	Bacon	3pc	100°	140°
Milk	38 - 40	milk, &c		40°	
		juice.		40°	

LUNCH - Arrival Time: 1210Officer's Signature: 

No. of Meals:

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	italian Sphynghetti	1srv	105°	125°
Stew	160 or more				
Hot Starch	150 or more	Garlic Bread	2 s/cs.		
Hot Vegetables	160 or more				
Canned fruits/Pudding	40 or less	Half Peach	4 s/cs		
		Milk, Juicy Juice,	1 can		
		Tuna sandwich.	1 can		

DINNER - Arrival Time: 1653Officer's Signature: 

No. of Meals:

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Pork adobo	1srv	101	130
Stew	160 or more	Rice	1srv	148	161
Soup	175 or more	Crab/corn soup	1srv	168	175
Hot Vegetables	160 or more	Steamed Green Peas	1srv	140	165
Canned fruits/Pudding	40 or less	orange	1 can		
Milk	40 or Less	Milk Juicy Juice	1 can		
		Egg sandwich	1 can		

Generally, Temperature standard are:

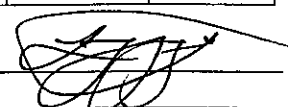
- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:
Scoops; cups, tbsn; tspn; bowl; handful; slices; slabs;
Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 11/22/07Day: THURSDAYBREAKFAST - Arrival Time: 0710Officer's Signature: 

No of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Banana Pancake	3	130	145
Hot Cereal	150 or More	Grilled Ham	2 oz	145	155
Juice	40	chilled juice	1/2 c.		
Milk	38 - 40	milk	1 c.		
		maple syrup	1		
		Margarine	2		

LUNCH - Arrival Time: 1125Officer's Signature: 

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Roast turkey	302	105	145
Stew	160 or more				
Hot Starch	150 or more	dressing and gravy	1/2 c		
Hot Vegetables	160 or more	Baked sweet potato	1/2 c	150	165
Canned fruits/Pudding	40 or less	seasoned peas and carrots	1/2 c		
		homemade wheat roll	2		
		Honey dew	1 c		
		margarine	2		
		milk	1 c.		

DINNER - Arrival Time: 1655Officer's Signature: 

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	stir fry ground beef	302.	105	138
Stew	160 or more	steamed rice	1/3 c.	150	160
Soup	175 or more	french onion soup		151	161
Hot Vegetables	160 or more	marinated lettuce and tomato ^{salad}	C/W 6		
Canned fruits/Pudding	40 or less	peach halves	2		
Milk	40 or Less	milk	1 c.		
		margarine	1		

Generally, Temperature standard are: Angel food cake
Homemade wheat roll

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs;
Each; pieces; etc..... 1

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 11-21-07Day: WednesdayBREAKFAST - Arrival Time: 0700Officer's Signature: [Signature]

No of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	French Toast	4 slices	130	145
Hot Cereal	150 or More	Turkey bacon	20/cs	145	
Juice	40	Grape Juice	1 can		
Milk	38 - 40	Milk	1 can		
		orange	1 can		

LUNCH - Arrival Time: 1205Officer's Signature: [Signature]

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Grilled Glazed Ham	20/cs	105	135
Stew	160 or more				
Hot Starch	150 or more	Steamed Tapioca	1 can	145	155
Hot Vegetables	160 or more	Steamed Mixed Veggies	1 can	145	162
Canned fruits/Pudding	40 or less	Margarine orange	1 can		
		Milk juicy juice	1 can		
		Tuna sandwich	1 can		

DINNER - Arrival Time: 1702Officer's Signature: [Signature]

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	sauteed chicken	1 can	106	130
Stew	160 or more				
Soup	175 or more	onion soup	1 can	160	176
Hot Vegetables	160 or more	sauteed MIX vegies	1 can	150	165
Canned fruits/Pudding	40 or less	orange	1 can		
Milk	40 or Less	juice	1 can		
		Turkey sandwich	1 can		

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:
Scoops; cups, tblsp; tspn; bowl; handful; slices; slabs;
Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 11/20/07Day: TUESDAYBREAKFAST – Arrival Time: 0655Officer's Signature: [Signature]

No of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	FRENCH TOAST SUPREME	2 ea.	130	145
Hot Cereal	150 or More	TURKEY BACON	2 pbs.		
Juice	40	CHILLED JUICE	1/2 c.		
Milk	38 - 40	MAPLE SYRUP	2 ea.		
		MARGARINE	1 ea.		
		GRAHAM CRACKERS	3 pbs.		
		MILK	1 c.		

LUNCH – Arrival Time: 1145Officer's Signature: [Signature]

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	GRILLED TURKEY W/SWISS	1/3 c.	125	135
Stew	160 or more	BAKED BUNS			
Hot Starch	150 or more	FRUITED COLESLAW	1 c.		
Hot Vegetables	160 or more	ITALIAN SOUP	1 c.	150	165
Canned fruits/Pudding	40 or less	BANANA	1 ea.		
		MILK	1 c.		

DINNER – Arrival Time: 1640Officer's Signature: [Signature]

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	FISH MAHI ² W/TARTAR SAUCE	3 oz	101	140
Stew	160 or more	STEAMED RICE	1/3 c.	150	160
Soup	175 or more	SQUASH	1/2 c.	160	175
Hot Vegetables	160 or more	DINNER ROLLS	2 ea.		
Canned fruits/Pudding	40 or less	MARGARINE	1 ea.		
Milk	40 or Less	CORN SOUP	1 c.	155	175
		HALVES PEACHES			

MILK

Quantity/Portion: 1 c.
 Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs;
 Each; pieces; etc.....

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 11/19/07Day: MONDAYBREAKFAST – Arrival Time: 0720Officer's Signature: [Signature]

No of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	SCRAMBLED EGGS	1srv	135	145
Hot Cereal	150 or More	HASH BROWN POTATOES	1srv	140	150
Juice	40	BANANA MUFFINS			
Milk	38 - 40	MILK	1cn		
		JELLY	1cn		
		MARGARINE	1cn		

LUNCH – Arrival Time: 1045Officer's Signature: [Signature]

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	BBQ PORK CHOP	3oz	100	145
Stew	160 or more	POTATOES	1c.	150	165
Hot Starch	150 or more	DINNER ROLLS	2pc.	145	150
Hot Vegetables	160 or more	SEASON VEGIES	1/2c.	Cold	
Canned fruits/Pudding	40 or less	WALDORF SALAD	1/2c.	Cold	
		MILK	1c.		

DINNER – Arrival Time: 1700Officer's Signature: [Signature]

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	CHICKEN W/ DUMPLINS	3oz	100	115
Stew	160 or more	STEAMED RICE	1/3c.	100	160
Soup	175 or more				
Hot Vegetables	160 or more	STEAMED BROCCOLI	1/2c.	150	165
Canned fruits/Pudding	40 or less	CATALOUPE	1c.		
Milk	40 or Less	MILK	1c.		

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs;
Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 11-18-07Day: SundayBREAKFAST – Arrival Time: 0700Officer's Signature: [Signature]

No of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	steamed egg	1ea	130	145
Hot Cereal	150 or More	English Muffin	1ea	140	150
Juice	40	Grape Juice	1ea	40	
Milk	38 - 40	Milk	1ea	40	
		orange	1ea		
		Graham cracker	1ea		

LUNCH – Arrival Time: 1201Officer's Signature: [Signature]

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	stir fry Ground beef/carrots	1srv	109	131
Stew	160 or more				
Hot Starch	150 or more	Rice	1serv	145	160
Hot Vegetables	160 or more	steamed Green Beans	1serv	130	155
Canned fruits/Pudding	40 or less	Apple	1ea		
		Milk, Juicy Juice	1ea		
		Tom Sandwich	1ea		

DINNER – Arrival Time: 1705Officer's Signature: [Signature]

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Chicken O-m P/ing	1serv	105	125
Stew	160 or more				
Soup	175 or more	onion soup	1serv	161	178
Hot Vegetables	160 or more	steamed Green Beans/carrots	1serv	150	161
Canned fruits/Pudding	40 or less	Apple			
Milk	40 or Less	Juicy Juice / Milk.	1ea		
		Tom Sandwich.	1ea		

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

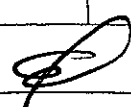
Quantity/Portion:

Scoops; cups, tblsp; tsp; bowl; handful; slices; slabs; Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 11.17.07Day: SaturdayBREAKFAST - Arrival Time: 0703Officer's Signature: 

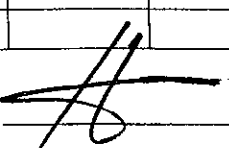
No of Meals:

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More				
Hot Cereal	150 or More	Arroz callo	1sr	145	155
Juice	40	Twist bread	1sr		
Milk	38 - 40	Current, Milk, Juice, Juice	1sr		
		Catfish, corn, g	1sr		

LUNCH - Arrival Time: 1205Officer's Signature: 

No. of Meals:

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Turkey Swiss Cheese	1sr	Cold	25h.
Stew	160 or more	Sandwich.			
Hot Starch	150 or more				
Hot Vegetables	160 or more	onion soup	1sr	145	165
Canned fruits/Pudding	40 or less	orange	1sr		
		Milk, Juice	1sr		
		Egg, Sandwich	1sr		

DINNER - Arrival Time: 1710Officer's Signature: 

No. of Meals:

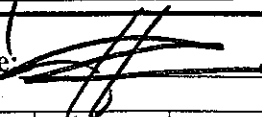
Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Sphagetti	1sr	105	115
Stew	160 or more				
Soup	175 or more	Crab/corn soup	1sr	160	175
Hot Vegetables	160 or more	Garlic Bread	2sr		
Canned fruits/Pudding	40 or less	Half Peaches	1sr		
Milk	40 or Less	Milk Juice	1sr		
		Turn Sandwich	1sr		

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

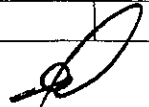
Quantity/Portion:

Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 11-16-07Day: FridayBREAKFAST - Arrival Time: 0700Officer's Signature: 

No of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	blue berry Pancakes	3 ea	135	141
Hot Cereal	150 or More	steamed Ham	1 ea	140	145
Juice	40	Grape Juice	1 ea		
Milk	38 - 40	Milk	1 ea		
		Graham Crackers	4 ea		

LUNCH - Arrival Time: 1210Officer's Signature: 

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Grilled Ham	2 ea	109	145
Stew	160 or more				
Hot Starch	150 or more	steamed sweet potatoes	1 ea	140	155
Hot Vegetables	160 or more	steamed mix vegs	1 srv		
Canned fruits/Pudding	40 or less	Mandarin orange	1 srv	150	165
		Milk	2 ea		
		Dinner rolls	2 ea		

DINNER - Arrival Time: 1705Officer's Signature: 

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Pork adobo	1 srv	105	145
Stew	160 or more	Rice			
Soup	175 or more	Mushroom/onion soup	1 srv	160	178
Hot Vegetables	160 or more	Green salad	1 srv		
Canned fruits/Pudding	40 or less	Apple	1 ea		
Milk	40 or Less	Juice	1 ea		
		Turkey sandwich	1 ea		

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsp; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 11.15.07Day: ThursdayBREAKFAST - Arrival Time: 0700

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Hard boiled eggs	2 ea	130	148
Hot Cereal	150 or More				
Juice	40	orange juice	1 ea		
Milk	38 - 40	Milk	1 ea		
		twof brand	1 ea		
		butter jelly	1 ea		
		Graham crackers	1 ea		

LUNCH - Arrival Time: 12/0

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Cheese burger	1 ea	105	130
Stew	160 or more				
Hot Starch	150 or more	Chicken Noodle sop.	15 ea	130	155
Hot Vegetables	160 or more				
Canned fruits/Pudding	40 or less	orange			
		lettuce, tomatoes, onion			
		mayonaise, ketchup.			

DINNER - Arrival Time: 1715

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Mahi-Mahi w/Tartar sauce	1 SW	107	150
Stew	160 or more	Rice	1 SW	150	160
Soup	175 or more	onten soup	16 ea	160	175
Hot Vegetables	160 or more				
Canned fruits/Pudding	40 or less	Apple	1 ea		
Milk	40 or Less	Juice	1 ea		
		egg sandwich	1 ea		

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tbsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 11/14/07Day: WednesdayBREAKFAST – Arrival Time: 0725Officer's Signature: [Signature]

No of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Scrambled Eggs	1/2 c.	135	140
Hot Cereal	150 or More	Hash-browned Potatoes	1/2 c.	140	150
Juice	40	Chilled Juice	1/2 c.		
Milk	38 - 40	Milk			
			1 c.		

LUNCH – Arrival Time: 1155Officer's Signature: [Signature]

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Meatloaf	3oz	108	145
Stew	160 or more	Mashed Potatoes	1/2 c.	155	165
Hot Starch	150 or more	White Rolls	2		
Hot Vegetables	160 or more	Peas + Carrots	1/2 c.	145	161
Canned fruits/Pudding	40 or less	Peach	2		
		Angel Food cake	1		
		Milk	1 c.		

DINNER – Arrival Time: 1640Officer's Signature: [Signature]

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Turkey Adobo w/veg.	3oz	105	140
Stew	160 or more	French Onion Soup	1	160	175
Soup	175 or more	Steamed Rice	2/3 c.	150	160
Hot Vegetables	160 or more	Garden Salad w/ dressing	1		
Canned fruits/Pudding	40 or less	White Rolls / Margarine	2/1		
Milk	40 or Less	Pine apple	1 c.		
		Milk	1 c.		

Sandwich

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 11-13-07Day: Tues DayBREAKFAST - Arrival Time: 6705

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Pancakes / Ham	3 cu	130	140
Hot Cereal	150 or More	Cereal (Rice crispy)	1 srv		
Juice	40		1 cu		
Milk	38 - 40		1 cu		
		butter, Jelly	1 cu		
		Graham crakers	1 cu		

LUNCH - Arrival Time: 1200

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Grilled Pork Chops	2 cu	109	135
Stew	160 or more				
Hot Starch	150 or more	Rice	1 scr	140	155
Hot Vegetables	160 or more	Green salad	1 scr		
Canned fruits/Pudding	40 or less	Apple	1 cu		
		Milk, Juicy Juice	1 cu		
		butter, Jelly	1 cu		

DINNER - Arrival Time: 1700

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	swtced beef / vegies.	1 scr	105	140
Stew	160 or more	Rice	1 scr	150	160
Soup	175 or more	corn / crab soup	1 scr	150	175
Hot Vegetables	160 or more				
Canned fruits/Pudding	40 or less	orange muddartn	1 cu		
Milk	40 or Less	Juicy Juice	1 cu		
		butter / Jelly	1 cu		

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:
Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs;
Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 11-12-07Day: Mon JulyBREAKFAST - Arrival Time: 6:00Officer's Signature: [Signature]

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	French Toast / Bacon	4 s/cn	130	145
Hot Cereal	150 or More	Oatmeal	1 srv		
Juice	40		1 cn		
Milk	38 - 40		1 cn		
		Graham Crackers	1 ea		
		Orange.	1 cn		

LUNCH - Arrival Time: 12:00Officer's Signature: [Signature]

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Pork adobo	1 srv	109	145
Stew	160 or more				
Hot Starch	150 or more	Rice	1 scf	140	155
Hot Vegetables	160 or more	Green chile salad	1 srv		
Canned fruits/Pudding	40 or less	grape & mandarin	1 srv		
		Milk Juice, butter	1 cn		
		White rolls, Tuna Sandwich	1 cn		

DINNER - Arrival Time: 1:01Officer's Signature: [Signature]

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Meat Loaf / Gravy	1 srv	105	145
Stew	160 or more	Rice	1 scf	150	175
Soup	175 or more	onion / Mushroom soup	1 srv	160	175
Hot Vegetables	160 or more	White rolls. c			
Canned fruits/Pudding	40 or less	Apple			
Milk	40 or Less	Juicy Juice	1 cn		
		butter jelly	1 cn		

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsp; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 11-11-07Day: SundayBREAKFAST - Arrival Time: 6:05Officer's Signature: [Signature]

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Scrambled eggs / Ham	1 ea	130	140
Hot Cereal	150 or More	English Muffin	1 ea	140	150
Juice	40		1 ea		
Milk	38 - 40		1 ea		
		butter / Jelly			

LUNCH - Arrival Time: 12:00Officer's Signature: [Signature]

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Turkey / Swiss Cheese burger.	1 ea	Cold	115
Stew	160 or more				
Hot Starch	150 or more	Onion Soup	1 ea	145	150
Hot Vegetables	160 or more	Waldorf Salad	1 ea		
Canned fruits/Pudding	40 or less	orange	1 ea		

DINNER - Arrival Time: 17:00Officer's Signature: [Signature]

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Chicken adobo	1 srv	105	115
Stew	160 or more	Rice	1 srv	150	160
Soup	175 or more	Mushroom soup		160	175
Hot Vegetables	160 or more	Green Peas / Carrots	1 srv	150	165
Canned fruits/Pudding	40 or less	orange / white roll	1 ea		
Milk	40 or Less	butter, jelly.	1 ea		

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsp; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 11-10-07Day: SaturdayBREAKFAST – Arrival Time: 6703Officer's Signature: [Signature]

No of Meals:

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	buy'd eggs	2 ea	135	145
Hot Cereal	150 or More	oatmeal / cereal	1 scr	140	150
Juice	40		1 ea		
Milk	38 - 40	Twist brand	1 ea		
		butter jelly	1 ea		
		Carahum cracker	1 ea		

LUNCH – Arrival Time: 1159Officer's Signature: [Signature]

No. of Meals:

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Caramelized Honey Glazed Ham	2 ea	110	145
Stew	160 or more	onion soup	1 scr	150	160
Hot Starch	150 or more	taProca	1 ea	145	150
Hot Vegetables	160 or more	steamed Mix vegies	1 scr	150	160
Canned fruits/Pudding	40 or less	orange	1 ea		
		milk, juice	1 ea		
		Tom sandwich	1 ea		

DINNER – Arrival Time: 1700Officer's Signature: [Signature]

No. of Meals:

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Chicken Dumpling / vegies	1 scr	102	140
Stew	160 or more	Rice	1 scr	150	160
Soup	175 or more				
Hot Vegetables	160 or more	buttered corn	1 scr	150	160
Canned fruits/Pudding	40 or less	Apple	1 ea		
Milk	40 or Less	Juicy Syca, butter / jelly	1 ea		
		whit roll	2 ea		

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsp; tspu; bowl; handful; slices; slabs; Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 11-09-07Day: FridayBREAKFAST - Arrival Time: 0701Officer's Signature: [Signature]

No of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Wry berry pancakes / bacon	3 ea	135	141
Hot Cereal	150 or More	oatmeal cereal	1 srv	145	155
Juice	40		1 ea		
Milk	38 - 40		1 ea		

LUNCH - Arrival Time: 1159Officer's Signature: [Signature]

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Grilled chicken breast	1 ea	109	139
Stew	160 or more				
Hot Starch	150 or more	Rice	1 scp	145	150
Hot Vegetables	160 or more	Peas / carrots	1 ea		
Canned fruits/Pudding	40 or less	Apple butter jelly	1 ea		
		white rolls	2 ea		

DINNER - Arrival Time: 1659Officer's Signature: [Signature]

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Seared beef / bell pepper	1 srv	101	145
Stew	160 or more	Rice	1 scp	150	165
Soup	175 or more	Mushroom	12w	160	175
Hot Vegetables	160 or more	Green salad	1 ea		
Canned fruits/Pudding	40 or less	orange mandarin			
Milk	40 or Less	Juicy Juice, butter, jelly			
		white roll / turn sandwich			

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 11-08-07Day: Thursday

BREAKFAST - Arrival Time: _____

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Thrust broil	1 ea		
Hot Cereal	150 or More	oatmeal	1 srv	140	151
Juice	40	Apple	1 ea		
Milk	38 - 40		1 ea		
		butter, jelly	1 ea		
		Graham crackers	1 ea		

LUNCH - Arrival Time: 1200

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Smoked Ground beef	1 srv	104	135
Stew	160 or more				
Hot Starch	150 or more	Rice	1 srv	140	150
Hot Vegetables	160 or more	buttered corn	1 srv	145	160
Canned fruits/Pudding	40 or less	Apple	1 ea		
		Wheat rolls	2 ea		
		butter, jelly, Tuna sandwich	1 ea		

DINNER - Arrival Time: 1701

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Chicken adobo	1 srv	105	140
Stew	160 or more	Rice	1 srv	150	165
Soup	175 or more	Corn soup	1 srv	158	170
Hot Vegetables	160 or more	Mix Green salad	1 srv		
Canned fruits/Pudding	40 or less	Apple	1 ea		
Milk	40 or Less	Juicy Juice butter/jelly	1 ea		
		Wheat roll	2 ea		

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsp; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 11-07-07Day: WednesdayBREAKFAST - Arrival Time: 0658Officer's Signature: [Signature]No of Meals: 05

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	banana Pancakes	4 PCs	130	140
Hot Cereal	150 or More	Ham	1 PC	140	155
Juice	40	orange juice	1 can		
Milk	38 - 40		1 can		

LUNCH - Arrival Time: 1200Officer's Signature: [Signature]

No. of Meals:

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Turkey adobo	15rv	165	120
Stew	160 or more				
Hot Starch	150 or more	Rice	15cp	130	151
Hot Vegetables	160 or more	Sautéed mix vegies	15rv	150	160
Canned fruits/Pudding	40 or less	Panaches	4 can		
		Milk, Juice, butter/Jelly	1 can		
		Whent rolls	2 can		

DINNER - Arrival Time: 1700Officer's Signature: [Signature]

No. of Meals:

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Grilled Pork - Chops	2 can	106	150
Stew	160 or more	Rice	15cp	150	160
Soup	175 or more	Cash/corn soup	15rv	160	175
Hot Vegetables	160 or more	Potatoes salad	15rv		
Canned fruits/Pudding	40 or less	Apple	1 can		
Milk	40 or Less	Juice, butter, Jelly	1 can		
		Dinner rolls	2 can		

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 11-06-07Day: TuesdayBREAKFAST - Arrival Time: 0705Officer's Signature: [Signature]No of Meals: 5

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	egg & ham/english muffin	1srv	130	141
Hot Cereal	150 or More				
Juice	40	Juicy Juice	1cn		
Milk	38 - 40		1cn		
		butter, jelly	1cn		
		Graham crackers.	4cn		

LUNCH - Arrival Time: 1159Officer's Signature: [Signature]

No. of Meals:

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Italian italian spaghetti	1srv	105	125
Stew	160 or more				
Hot Starch	150 or more	Garlic French bread	2cn		
Hot Vegetables	160 or more	Green salad	1srv		
Canned fruits/Pudding	40 or less	orange	1cn		
		butter, jelly			
		True Sandwich	1cn		

DINNER - Arrival Time: 1705

Officer's Signature: _____

No. of Meals:

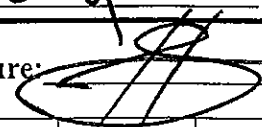
Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Portc adubu	1srv	105	145
Stew	160 or more				
Soup	175 or more	corn soup	1srv	150	175
Hot Vegetables	160 or more	steamed peas	1srv	160	176
Canned fruits/Pudding	40 or less	Apple	1srv		
Milk	40 or Less		1cn		
		egg sandwich	1cn		

Generally, Temperature standard are:

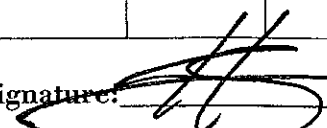
- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsp; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

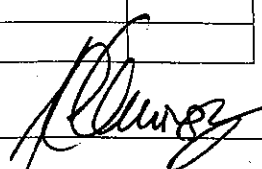
KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 11.05.07Day: MondayBREAKFAST - Arrival Time: 0658Officer's Signature: No of Meals: 6

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More				
Hot Cereal	150 or More	Arroz caldo	1sr	135	155
Juice	40	Thrift brand	1sr		
Milk	38 - 40				
		butter, jelly	1sr		
		Garbanzo Crackers	4sr		

LUNCH - Arrival Time: 1200Officer's Signature: 

No. of Meals:

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Meat loaf	1sr	101	135
Stew	160 or more				
Hot Starch	150 or more	Rice	1scr	140	160
Hot Vegetables	160 or more	buttered corn	1sr	150	160
Canned fruits/Pudding	40 or less	Apple	1sr		
		butter jelly	1sr		
		Dinner rolls, Tuna Sandwich	1ea		

DINNER - Arrival Time: 1703Officer's Signature: 

No. of Meals:

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Chicken soup	1sr	109	145
Stew	160 or more	Rice	1scr	150	165
Soup	175 or more				
Hot Vegetables	160 or more	Green Peas	1sr	140	167
Canned fruits/Pudding	40 or less	Apple	1sr		
Milk	40 or Less	Milk, butter, jelly	1sr		
		Dinner rolls, egg Sandwich	1sr		

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 11-04-07Day: SundayBREAKFAST - Arrival Time: 0658Officer's Signature: [Signature]No. of Meals: 6

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	PANCAKE	3 SLCS	120	140
Hot Cereal	150 or More	GRILLED HAM	1 SLCS	140	155
Juice	40	GRAPE JUICE	1 cn		
Milk	38 - 40	MILK	1 cn		
		ORANGE FRUIT	1 cn		
		BUTTER	1 cn		
		SYRUP	1 cn		

LUNCH - Arrival Time: 1205Officer's Signature: [Signature]

No. of Meals:

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Meat	110 - 140	CHICKEN	1 SV	107	141
Stew	160 or more				
Hot Starch	150 or more	RICE	1 SCP	140	150
Hot Vegetables	160 or more	MIX VEGETABLE	1 SV	150	160
Canned fruits/Pudding	40 or less	MIX FRUITS	1 cn		
		TITIYAS	1 cn		

DINNER - Arrival Time: 1700Officer's Signature: [Signature]

No. of Meals:

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	ROAST BEEF	1 SV	100	140
Stew	160 or more				
Soup	175 or more	ONION SOUP	1 SV	160	175
Hot Vegetables	160 or more	CUCUMBER & CABBAGE	1 SV		
Canned fruits/Pudding	40 or less				
Milk	40 or Less	MILK	1 cn		
		RICE	1 cn		

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 11-03-07Day: SaturdayBREAKFAST - Arrival Time: 0700Officer's Signature: [Signature]

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	boiled egg	2 ea	130	191
Hot Cereal	150 or More				
Juice	40	apple juice	1 ea		
Milk	38 - 40	milk	1 ea		
		twisted bread	1 ea		
		pumpkin (steam)	1 ea		

LUNCH - Arrival Time: 1220Officer's Signature: [Signature]

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Chicken Curry	1 SRV	102	135
Stew	160 or more				
Hot Starch	150 or more	rice	1 SRV	140	150
Hot Vegetables	160 or more	Mix vegetables	1 SRV		
Canned fruits/Pudding	40 or less	Apple	1 ea		
		milk	1 ea		
		Grape juice	1 ea		

DINNER - Arrival Time: 1715Officer's Signature: [Signature]

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	pork beef steak	1 SRV	108	140
Stew	160 or more	rice	1 SRV	150	160
Soup	175 or more	vegetable soup	1 SRV	160	175
Hot Vegetables	160 or more	Baby Carrots	1 SRV	140	160
Canned fruits/Pudding	40 or less	bread	1 ea		
Milk	40 or Less	milk	1 ea		
		butter	1 ea		

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tbs; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 11-02-07Day: FridayBREAKFAST - Arrival Time: 0700

Officer's Signature: _____

No of Meals: 1

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Scramble eggs	1 srv	130	140
Hot Cereal	150 or More	Oatmeal	1 srv	135	151
Juice	40	Orange juice	1 cu		
Milk	38 - 40	milk	1 cu		
		pear	1 cu		
		muffin	1 cu		

LUNCH - Arrival Time: 1205

Officer's Signature: _____

No. of Meals:

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Chicken	1 srv	105	136
Stew	160 or more				
Hot Starch	150 or more	Rice	1 scp	145	151
Hot Vegetables	160 or more	Carrots	1 srv	150	160
Canned fruits/Pudding	40 or less	Grape	1 cu		
		milk	1 cu		
		rice	1 scp		

DINNER - Arrival Time: 1720

Officer's Signature: _____

No. of Meals:

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	fish	1 srv	100	148
Stew	160 or more	Rice	1 scp	150	161
Soup	175 or more	Miso	1500	150	176
Hot Vegetables	160 or more	Green beans	1 srv	152	161
Canned fruits/Pudding	40 or less	Cantaloup	1 cu		
Milk	40 or Less	milk	1 cu		
		butter	1 cu		

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsp; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 11-01-07Day: ThursdayBREAKFAST – Arrival Time: 0659Officer's Signature: [Signature]

No of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Scrambled eggs	1srv	130	140
Hot Cereal	150 or More	Plain Oatmeal	1srv	145	152
Juice	40	Orange juice	1cn		
Milk	38 - 40	milk	1cn		
		bread	1cn		
		butter	1cn		

LUNCH – Arrival Time: 1200Officer's Signature: [Signature]

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	fish fillet	2ea	105	135
Stew	160 or more				
Hot Starch	150 or more	Hot rice	1srv	141	155
Hot Vegetables	160 or more	Green beans	1srv	150	161
Canned fruits/Pudding	40 or less	Pears	2ea		
		milk	1ea		
		Juice	1ea		

DINNER – Arrival Time: 1715Officer's Signature: [Signature]

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140				
Stew	160 or more	Beef Stew w/vegetable	1srv	145	160
Soup	175 or more	macaroni soup	1srv	160	178
Hot Vegetables	160 or more				
Canned fruits/Pudding	40 or less	peach	1cn		
Milk	40 or Less	milk	1cn		
		Rice	1cn		

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....